



## **BETHLEHEM BREW WORKS & STEELGAARDEN LOUNGE**

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### **PARTY INFORMATION PACKET & MENU**

Welcome,

This packet contains information to help you plan your next event with us. Enclosed you will find appetizer choices, deli lunches, entrees, and desserts.

We have two fantastic rooms for you to choose from. Our glass enclosed room "The Fishbowl", located in the Brew Works, is perfect for a-la-carte, sit-down luncheons or dinners. Parties can be accommodated in our Steelgarden Lounge which is ideal for mixing and mingling while enjoying casual, buffet dining.

Rooms are available seven days a week, with some restrictions. You will find Bethlehem Brew Works is perfect for business lunches, birthdays, holiday parties, rehearsal dinners, and many other special events with friends and family.

Not only do we pride ourselves in serving hand crafted, award-winning beer, but you will find our atmosphere and food to be equally as pleasing. Visit us at [TheBrewWorks.com](http://TheBrewWorks.com) to view our party rooms.

Room hours, room fees and reservation policies are explained in greater detail on the following pages. If you have any questions, or if you would like to make a reservation, please do not hesitate to call. Contact us at 610-882-1300 and ask to speak to the Banquet Manager, or e-mail us at [banquet@thebrewworks.com](mailto:banquet@thebrewworks.com). We look forward to serving you and your guests!

*Cheers!*

# Bethlehem Brew Works Banquet Menu

## Appetizers

Our appetizers are a perfect start to your event. All appetizers are served buffet style so that your guests may help themselves at their leisure.

6% sales tax & 20% gratuity is added to all banquet menu items.

### Hot Selection

Quantity based on 50 pieces OR serves approximately 25 guests

	<u>\$Price</u>		<u>\$Price</u>
___ Buffalo Wings with Celery and Blue Cheese .....	60	___ Crispy Asparagus with Asiago cheese baked in A delicate pastry.....	90
___ Spinach & Feta baked in Phyllo .....	85	___ Old-Fashioned Swedish Meatballs .....	40
___ House-Made Mini Crab Cakes with Wit Citrus Dipping Sauce.....	100	___ Spicy Buffalo Chicken Dip - spicy blend of cream cheese, bleu cheese, hot sauce & chicken. Served with celery & tortilla chips .....	80
___ Mini pierogies stuffed with cheddar cheese & potato. Sautéed with brown butter & onions. Served with sour cream. ....	50	___ Coconut Shrimp Spring Rolls with Island dipping sauce.....	100
___ Edamame Potstickers.....	70	___ Scallops wrapped in bacon .....	100
___ Fried Ravioli with marinara sauce .....	70	___ Breaded Chicken Breast Tenders with honey mustard sauce .....	80
___ Franks in a Blanket .....	60	___ Teriyaki Chicken Potstickers .....	80
___ Thai Chili Garlic Beef Kabobs.....	115	___ Bavarian Pretzel - soft pretzel sticks tossed with butter, garlic, parsley & grated parmesan. Served with Beer & Cheese dip .....	55
___ Crab Stuffed Mushroom Caps.....	95	___ Spinach & Artichoke Dip - with romano & parmesan cheeses. Served with crispy white corn tortilla chips. ....	65
___ Vegetable Spring Rolls .....	75	___ Southwest Chicken Egg Rolls.....	80
___ Chicken & Lemongrass Stuffed Potstickers Your choice of steamed or fried .....	65	___ Buffalo Chipotle Sliders with cooper cheese & apricot chutney.....	95
___ Bloody Mary Meatballs .....	40		
___ Philly Cheese Steak Spring Rolls.....	75		
___ House-Made Mini Crab Cake Sliders topped with cucumbers, served with Wit Citrus Dipping...	120		

#### "Nacho Bar"

Make your own nachos! Includes tortilla chips, cheddar cheese sauce, tomato, onion, pepper, jalapenos, black olives, sour cream & salsa....95

### Cold Selection

Quantity based on 50 pieces OR serves approximately 25 guests

___ House-made Tomato BREWschetta with toasted garlic baguettes .....	45	___ Hummus Assortment (garlic ale, black bean & black olive tapenade) with pita wedges .....	55
___ Fresh Fruit Skewers .....	80	___ Fresh Mozzarella, Basil and Tomato drizzled with balsamic reduction.....	75
___ Iced Jumbo Shrimp Cocktail with Zesty Cocktail Sauce .....	80	___ Deli Wrapped Pinwheels (roast beef, turkey and veggie) .....	75

#### "Sicilian Sampler"

A sampling of olive salad, capicola, pepperoncini, salami, provolone, pepperoni, tomato & mozzarella salad, grilled eggplant & asparagus....115

#### "Veggie Tray"

An assortment of crisp garden veggies with peppercorn parmesan dip ....75

#### "Cheese Tray"

An assortment of 5 rotating cheeses served with crackers and a mustard dip.....85

# Brew Works Deli Tables

Our Deli Tables are perfect for your next casual luncheon.

Please add 6% tax & 20% gratuity to the following selections.

Deli Tables are priced per portion, and are not refillable. There is a 15 portion order minimum for all deli tables.

For serving sizes, and recommended portions for your party, please consult your Function Coordinator.

All deli tables include soda & iced tea.

**The Works** available between 12pm and 5pm ..... \$19 Per Portion

Beer and Cheese soup with crackers  
 Smoked ham, roast beef and turkey breast deli tray  
 American, Swiss and cheddar cheeses ~ lettuce, tomato and red onion  
 Assorted breads & deli rolls ~ Mustard, mayo and horseradish mayo  
 Pasta salad and coleslaw ~ Potato chips, pickles and olives  
 Chocolate fudge brownies

**The Great Wrap Up** available between 12pm and 5pm ..... \$18 Per Portion

A garden salad bowl with house vinaigrette and peppercorn parmesan dressings  
 Turkey Club Wrap (with bacon), Roast Beef Wrap and Veggie Wrap  
 Pasta salad and coleslaw ~ Potato chips & pickles

**The Sandwich Board** available between 12pm and 5pm..... \$14 Per Portion

Smoked ham, roast beef and turkey breast deli tray  
 American & Swiss cheeses ~ lettuce, tomato and red onion  
 Assorted breads & deli rolls ~ Mustard & mayo  
 Coleslaw, potato chips and pickles

**The German Deli Table** ..... \$20 Per Portion

Pulled Pork in Stout BBQ Sauce  
 German Style Golden Ale Marinated Bratwurst served over beer soaked sauerkraut  
 Deli Rolls, spicy brown mustard and a side of sautéed peppers and onions  
 Pasta salad and coleslaw ~ Potato chips & pickles

**The Billet Yard Table** ..... \$22 Per Portion

A garden salad bowl with house vinaigrette and peppercorn parmesan dressings  
 Warm sliced, deli style roast beef served "French Dip" Style in mushroom au jus  
 Oven roasted deli turkey breast sliced thin, served hot in savory gravy  
 Home-made mashed potatoes and buttered vegetable medley  
 Artisan rolls & butter

## Soups, Salads and Extras

Each serves approximately 25 guests

- \_\_\_ Tureen of Our Beer & Cheese Soup  
 with crackers ..... \$80
- \_\_\_ Tureen of Our Homemade Steelworkers Chili  
 with a basket of tortilla chips ..... \$85
- \_\_\_ Garden Salad with Peppercorn Parmesan & House Dressings ..... \$45  
 Iceberg & organic field greens, cucumber, tomato & red onion.
- \_\_\_ Caesar Salad ..... \$55  
 Romaine lettuce, Caesar dressing, shredded parmesan and croutons.
- \_\_\_ Christmas City Salad..... \$65  
 Baby spinach with candied walnuts, dried cranberries, crumbled bleu cheese & green apples. Served  
 with a cinnamon vinaigrette.

# Banquet Entrees

All entrees include a tossed Garden Salad Bowl with balsamic vinaigrette and peppercorn parmesan dressings, side dishes, and dinner rolls with butter.

All entrees include soft drinks and iced-tea.

Add 6% Tax + 20% Gratuity to the following selections.

All entrees are served "buffet" style so that your guests may help themselves at their leisure.

Choose two sides (below) to accompany one entree. Choose three sides (below) to accompany two entrees.

Each entrée is priced per portion. Fifteen portion minimum required. One entrée choice per pan. Choice of 1-2 entrees per party. For portion sizes, and recommended portions for your party, please consult our Function Coordinator.

## From the Land

Price  
Per Portion

- Chicken Marsala, sautéed with mushrooms and marsala wine .....\$21
- Duchesse Chicken, bowtie pasta tossed with garlic, olive oil and basil. Topped with grilled chicken and Duchesse Belgian Ale soaked tomatoes. Garnished with parmesan. ....\$21
- Chicken Parmesan, breaded chicken with layers of mozzarella and marinara sauce .....\$21
- Bethlehem Pasta, sautéed chicken breast, mushrooms and tomato tossed with bowtie pasta in a rich Cajun alfredo sauce .....\$21
- Chicken Francaise, lightly floured, dipped in egg batter then sautéed in lemon and butter .....\$21
- Apple Glazed Pork Loin Roast, tender sliced pork loin served in an apple brandy sauce .....\$21
- Brewer's Shepherds Pie, a classic casserole of ground beef and veggies in a rich, beer & cheese gravy, smothered with mashed potatoes and jack cheese .....\$21
- Yankee Pot Roast, hearty slices of beef slowly braised in our Steelworkers Stout beer with onions, carrots and celery. ....\$21
- Baked Country Meatloaf, in a savory whole grain mustard gravy infused with our Fegley's ESB .....\$21

## From the Sea

- Broiled Salmon Filet, lemon with a creamy lemon dill sauce .....\$24
- Baked Crab & Tilapia, Tilapia topped with a creamy blend of crab and spices .....\$25
- New England Haddock, baked with a buttered, cracker crumb topping .....\$22

## Vegetarian

Add Shrimp... \$4.95 (6 shrimp per portion) Add Grilled chicken... \$3.95 (per portion)

- Mayfair Pasta Fettuccini tossed with asparagus, organic baby spinach, mushrooms and cherry tomatoes in white wine and butter .....\$18
- Baked Ziti, a home-made classic loaded with mozzarella, delicious! .....\$19
- Pasta Ala Vodka Whole wheat penne pasta tossed with seasonal vegetables. Finished in vodka cream sauce .....\$17
- Eggplant Parmesan, layered with marinara and mozzarella.....\$17

## Entree Side Dishes

Choose two sides to accompany one entree. Choose three sides to accompany two entrees.

- Herb Roasted Red Skin Potatoes
- Rice Pilaf
- Glazed Baby Carrots
- Penne Pasta in Marinara Sauce
- Green Bean Almondine
- Braised Red Cabbage
- Garlic Mashed Potatoes
- Seasoned Veggie Medley
- Mini-Meatballs in Marinara Sauce

## ~ Desserts ~

Small dessert trays are approximately 25 servings. Large dessert trays are approximately 50 servings.  
Add 6% tax and 20% gratuity to the choices below.

### *Gourmet Dessert Bars*

All of your favorite flavors including: lemon, chocolate melt-away, pecan and caramel apple, in decadent indulgent cookie bars.  
small \$80 / large \$150

### *Ultimate Brownies*

Rich, thick, fudge brownies piled on a tray, for the true chocolate lover!  
small \$40 / large \$70

### *Cookie Trays*

Assorted cookies (bakers choice) especially nice for the Holidays.  
small \$40 / large \$70

### *Homemade Apple Crisp*

Our Chef's recipe of baked apples topped with a buttery, crunchy walnut crust.  
half pan \$35 / whole pan \$60

### *Cranberry Custard Bread Pudding*

Homemade custard style, baked with cranberries and  
Granny Smith Apples finished with sweet bourbon sauce.  
half pan \$35 / whole pan \$60

### *Mini Cheesecake Assortment*

An assortment of 3 mini New York Style Cheesecakes.  
\$150

## ~ Beverages ~

Soda .....\$2.5 per glass, refillable  
Iced Tea .....\$2.5 per glass, refillable  
Coffee ..... \$1.95 per cup, refillable  
Hot Tea ..... \$1.95 per cup, refillable  
Assorted Juices .....\$2.25 per glass

### *Fresh Brewed Coffee Station*

Available for parties of 25 or more in the Steelgaarden Lounge. A basket of tea bags with lemons. Regular and decaf coffee urns with sides of cream & sugar.  
\$35 per station, \$10 per urn, for refills, plus tax and gratuity

### *Bethlehem Brew Works Bar Options...*

Bar pricing at the Bethlehem Brew Works is based on consumption.  
Cash Bar options are available in the Steelgaarden Lounge or Annex only.  
Bar package pricing is available for parties of 100 or more. See a sales manager for details.

"Cash Bar" - guests pay on their own for all bar beverages.

"Limited Open Bar" - some, but not all bar items are paid for by the host. 20% gratuity will be applied.

"Open Bar" - all bar beverages will be paid for by the host with no limitations or restrictions. 20% gratuity will be applied.

**Banquet Policies, Information & Event Agreement**

Please sign and return the following two pages upon reserving a private party with us.

**The 'Fishbowl'**- is a private, glass enclosed, room available upstairs in the Bethlehem Brew Works perfect for sit down dinners and lunches. Guests may order off of the a la carte Brew Works menu or choose a buffet option (buffet options us to 35 guets). The Fishbowl offers WiFi, an HD overhead projector, and a 10' projection screen (a.v. fees may apply. Food and beverages must be purchased in conjunction with meetings. The Fishbowl seats up to 45 people.

**The Steelgaarden Annex & Steelgaarden Lounge** - Located downstairs from the Bethlehem Brew Works, the Steelgaarden is a contemporary Belgian Beer Lounge perfect for mixing and mingling. The Lounge offers 2 unique rooms with pool tables, full service bars, couches, cocktail tables and comfy lounge seating for your guests. Guests dine buffet style and menus are decided 1 to 2 weeks in advance. The entire Steelgaarden Lounge is available 7 days a week up until 5pm with accommodations up to 100 guests. The Steelgaarden Annex is available 7 days a week between 12pm and 9pm and seats up to 50 guests. The Steelgaarden Annex is the perfect room for buffet style rehearsal dinners, corporate mixers, showers, birthday & cocktail parties. A la carte dining off the menu is not an option in the Steelgaarden Lounge or Annex rooms. Enjoy our state of the art sound & lighting system and HD TVs.

**Bar**

- All guests must be 21 years of age to consume alcoholic beverages. Please let us know in advance if there will be anyone underage in your party. Guests in attendance, under the age of 21, must be accompanied by a parent or legal guardian.
- Open bar packages are based on consumption.
- No alcohol, wine or beer is allowed to be brought in and consumed on the premises. All beverages must be supplied by Bethlehem Brew Works.
- We reserve the right to refuse service of alcoholic beverages to any member of your party at any time.

**Decorations**

- If you wish to decorate, please make arrangements with the scheduling manager ahead of time to determine when the room will be available.
- Confetti and glitter are prohibited.
- Bethlehem Brew Works does not assume responsibility for damage or loss of personal property.

**Menus and Room Fees**

- **For exclusive, private use of our rooms, a sales minimum is required (excludes tax, gratuity and a room charge if applicable). If the sales minimum is not met, the difference will be added as an event fee to the host's tab.**
- **A room rental fee covers miscellaneous banquet incidentals. The miscellaneous banquet incidentals are applied to the total bill the day or evening of your event and subject to tax and gratuity. Miscellaneous banquet incidentals will be discussed and agreed upon prior to your event or party.**
- Rooms are available for rental for 3 hour intervals.
- Menu choices, total guest count, and a credit card number (to be kept on file) must be given to the banquet coordinator no later than two weeks prior to your event.
- Bethlehem Brew Works must provide all food and beverages for your party. Specialty cakes or desserts brought in by the host of the party will be subject to a fee of \$1 per person, plus 6% tax and 20% gratuity. The Brew Works will supply napkins, plates, utensils, dessert table with cloth, dessert storage and cleanup.
- All food and beverage items are subject to 6% sales tax and 20% gratuity.
- Prices and menu availability are subject to change.

Signature \_\_\_\_\_ Date \_\_\_\_\_

Date of Party or Reservation \_\_\_\_\_ Time \_\_\_\_\_

(continued)

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**Billing, Deposits and Cancellation Policy**

- A \$50 deposit is required at time of booking to secure your reservation. Deposits are non-refundable and may be paid by cash, check or credit card. This deposit will be applied to your bill as payment upon completion of your party.
- A non-refundable \$250 deposit is required at least 3 weeks before the specified party date. This deposit will be applied to your bill as payment upon completion of your party.
- The \$250 advance deposit will not be refunded if a party is cancelled within 3 weeks of the specified party date.
- Payment for any pre-ordered food, supplies, tax and gratuity will be applied to Host's credit card on file if a party is cancelled within 72 hours of event.
- Payment for food and beverages is due the day of your reservation upon completion of your party. Payment may be provided by cash, check or credit card. Payment by check requires a valid driver's license.
- Payment by check requires a valid driver's license. There is a \$20 fee for any returned checks & payment

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**BETHLEHEM BREW WORKS EVENT AGREEMENT:**

**Date of Private Party:** \_\_\_\_\_ **Start Time:** \_\_\_\_\_ **End Time:** \_\_\_\_\_

**Event, Party or Gathering Description:**

\_\_\_\_\_

**Contact Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

\_\_\_\_\_

**E-Mail:** \_\_\_\_\_

**Phone Number:** \_\_\_\_\_ **Cell Phone #:** \_\_\_\_\_ **Fax:** \_\_\_\_\_

**Room Reserved:** \_\_\_\_\_ (Steelgaarden, Annex, Fishbowl, Other)

**Room Supplies (Room Charge):** \$ \_\_\_\_\_

( The miscellaneous Room Supplies fee is applied to the total bill & subject to 6% sales tax & 20% gratuity)

**Sales Minimum Required:** \$ \_\_\_\_\_ (Excludes tax & gratuity)

**Deposit(s) Paid:** \_\_\_ YES \_\_\_ NO **Amount Paid:** \_\_\_ Check \_\_\_ Cash \_\_\_ Credit Card

**Credit Card Number:** \_\_\_\_\_ **Expiration:** \_\_\_\_\_

**Card Holder's Name:** \_\_\_\_\_

**Card Type:** \_\_\_ AX \_\_\_ MC \_\_\_ Discover \_\_\_ Visa

\_\_\_\_\_ Initial here if you would like the deposit applied to the above credit card \_\_\_\_\_ Amount

*'I agree to the above policies and conditions':*

**Contact Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

**Bethlehem Brew Works Representative:** \_\_\_\_\_